

A top-down photograph of four glasses of wine, each with a decorative gold pattern around the rim, arranged on a white textured surface. Olive branches with green leaves and olives are scattered around the glasses. A black rectangular frame is overlaid on the image, containing the text.

MAGNA

CLUB RESTAURANT

APPETIZERS

🌿 🍏 **Salad of greens, lettuce, blue cheese
and figs, balsamic vinegar dressing**

**Foie gras with candied pear layers,
a touch of spices, toasted brioche**

**Thinly sliced homemade marinated gravlax
salmon infused with dill honey,
sprouts salad and wheat bread toast**

**Calamari and cabbage spring rolls sautéed
with low sodium soy sauce**

SOUPS

**Fish and shrimp soup with scents
of Provence, paprika rouille**

🌿 **Cauliflower velouté soup with diced chicken breast,
leek, crispy bacon, topped with turmeric foam**

FRESH PASTA AND RICE

Agnolotti filled of ham “au jus”, on a bed of candied leeks

- ☯ **Saffron and shrimp Arborio rice risotto, steamed asparagus with infusion of lime olive oil**

*** Gluten free pasta available ***

MAIN COURSES

- ☯ **Grilled salmon filet filled with blue cheese and zucchini, served with rice Pilaf**

- 🍏 **Steamed white fish filet in Martini Rosso reduction, grapefruit gastrique and buttered pumpkin puree**

- ☯ 🍷 **Squid in ink with potato foam, roasted piquillos and eggplant caviar**

Grilled spiny lobster Thermidor, turf of grilled beef tenderloin with sautéed mushrooms and veggies

MAIN COURSES

**45 oz Tomahawk beef cut, corn on the cob with butter,
chimichurri and red wine demi-glace sauce**

**Slow cooker beer-braised beef ribs served with fork mashed
potatoes, olive oil, chives and onion**

**🌿 Twelve hours marinated Rib eye on the grill seasoned
with aromatic herbs, onion compote with balsamic vinegar,
garnished with gratin Dauphinois**

**Rack of lamb roasted with Rosemary jus,
Provençal style vegetables**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

🍏 These are healthy dishes which help in
maintaining a balanced diet

🌿 These are gluten free dishes

🥛 This dish contains dairy and/or milk

🌿 Whole Food Plant-Based option

🐟 Sustainable fishery

DESSERTS

◊ Frozen lime soufflé and limoncello,
transparency of Grappa and crunchy pine nuts

◊ Bitter chocolate macaroon, milk chocolate mousse
dumpling, toasted ground almonds and cocoa syrup

◊ Pistachio genoise with a smooth black cherry
mousse, chocolate ice-cream

🌿 🌱 Ask for today's ice-creams and sherbets

◊ Molten chocolate cake with red fruit,
raspberry sherbet

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Whole Food Plant-Based Menu

APPETIZERS

🌱🍏🥬 Variety of lettuce salad with celery, apple,
lime jelly and coriander cream

🌱🍏🍄 Cabbage, carrot and mushroom spring rolls sautéed
with low sodium soy sauce

SOUP

🌱🍏🍄 Cauliflower and leek velouté soup,
crispy bread topped with turmeric foam

MAIN COURSES

🌱🥛 Polenta layers and vegetables with eggplant caviar and blue cheese

🥛 Lasagna with grilled vegetables, herb juice and balsamic vinegar reduction

🌱🥛 Arborio rice risotto, complemented with truffle scented oil simmered caramelized carrots, finished with puréed peas and Parmesan cheese emulsion

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EXCELLENCE

EL CARMEN, D.R.